

ABSTRACT

5      Acidic protein foods employing pectin which has been low-molecularized to a viscosity of no greater than 150 mPa·s as a stabilizer for the acidic protein foods, wherein the pectin is added at greater than 0.4 wt% to the acidic protein foods. It is possible to achieve a wider stable pH range and improvement in palatable texture due to lower viscosity of the products.

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